



Montgomery, Alabama

❖ APPETIZERS ❖

JUMBO SHRIMP COCKTAIL	2.50
OYSTERS ON THE HALF SHELL, DOZEN <i>in season</i>	3.95
SHRIMP ARNAUD	2.95
OYSTER COCKTAIL	2.25
FRENCH ONION SOUP, CUP	.50
FRUIT CUP	.75
CHILLED JUICES	.30
FRIED CRAB CLAWS	4.50
HOMEMADE CRAB GUMBO, CUP	.75
HOMEMADE CRAB GUMBO, BOWL	1.25

❖ SALADS ❖

SPECIAL SALAD BOWL <i>combination of tossed greens topped with julienne of white turkey, ham, cheese, quartered tomato and hard boiled egg, cold shrimp, crackers and butter, choice of dressing</i>	2.75
GREEK SALAD <i>with feta cheese, ripe olives, greek peppers, hard boiled eggs, quartered tomato, onion rings, olive oil, wine vinegar, crackers and butter</i>	2.50
CHEF'S SALAD <i>crisp salad greens with anchovies and italian dressing or choice of dressing, crackers</i>	.85

❖ SEAFOODS ❖

RED SNAPPER STEAK <i>broiled or fried, lemon butter sauce</i>	6.95	WHOLE FRESH FLOUNDER, BROILED <i>with lemon butter sauce</i>	4.75
SNAPPER PONCHATRAIN <i>broiled with crabmeat and Hollandaise sauce</i>	7.50	FRESH STUFFED FLOUNDER, BROILED <i>with lemon butter sauce</i>	5.25
TROUT AMANDINE, FRIED <i>with toasted almonds and drawn butter</i>	6.95	AFRICAN LOBSTER TAILS, BROILED <i>with drawn butter</i>	9.75
PRIME SOFT SHELL CRABS, <i>fried or saute with tartar sauce</i>	5.50	JUMBO FROG LEGS, FRIED <i>with tartar sauce</i>	4.95
MR. G'S SEAFOOD PLATTER <i>oysters, scallops, trout, shrimp, deviled crab, fried or broiled</i>	5.95	FRESH POMPANO, BROILED <i>with lemon butter sauce</i>	6.95
FRIED JUMBO SHRIMP <i>with cocktail sauce</i>	5.75	BONED RAINBOW TROUT, BROILED <i>with tartar sauce</i>	4.95
FRIED SELECT OYSTERS, Doz. <i>with cocktail sauce</i>	4.75	WHOLE FLORIDA LOBSTER <i>stuffed with crab meat, drawn butter</i>	7.95
SHAD ROE, WITH CRISP BACON <i>served with hash brown potatoes</i>	6.95	LUMP CRAB MEAT AU GRATIN <i>en casserole</i>	5.75

above entrees served with potato, or green vegetable, crisp green salad, rolls and butter

❖ SANDWICHES AND OMELETTES ❖

OPEN FACE ROAST BEEF SANDWICH <i>lettuce and tomato</i>	2.50	GREEK CHEESE OMELETTE	2.95
OPEN FACE HOT TURKEY SANDWICH <i>lettuce and tomato</i>	2.50	HAM OMELETTE	2.95
DELUXE CLUB SANDWICH	2.50	SPANISH OMELETTE	2.50
CHEDDAR CHEESE OMELETTE	2.95	"REUBEN" SANDWICH <i>wafer-thin slices of choice corned beef, swiss cheese, sauerkraut, grilled on rye bread, french fried potatoes</i>	2.25

french fried potatoes served with above dishes

call us for outside catering services

❖ FROM OUR FLAMING HEARTH ❖

FILET MIGNON <i>bacon wrapped</i>	6.75	CHOICE T BONE STEAK 16 oz.	7.50
BEEF TENDERLOIN A LA GOURMET	6.75	K. C. SIRLOIN	6.25
CHATEAUBRIAND - for two <i>with our exotic sauce with mushrooms</i>	17.45	BEEF KABOB <i>choice beef cuts, broiled en skewer with green pepper, onion wedge garni</i>	6.25
NEW YORK CUT SIRLOIN STRIP	7.95	SHRIMP KABOB <i>jumbo shrimp broiled en skewer with green pepper and onion, served with drawn butter and lemon sauce</i>	5.95
TOP SIRLOIN STEAK	6.50		

above entrees served with potato, or green vegetable, crisp green salad, rolls and butter

ROAST PRIME RIB OF BEEF AU JUS

served with tossed green salad or head lettuce, baked or french fried potatoes, rolls and butter, a beautiful cut of beef!

7.75

Extra cut 8.95

❖ FOR YOUR ❖ GOURMET DINING

BEEF WELLINGTON FOR TWO <i>tenderloin of beef prepared in a golden pastry crust with gourmet seasoning, served with potato or green vegetable</i>	18.45
BELMONT SEAFOOD CASSEROLE <i>with lump crab meat, shrimp, and hearts of artichokes, prepared in sherry cheese sauce, with a touch of chili sauce served with potato or green vegetable</i>	4.75
BEEF EN BURGUNDY <i>tenderloin of beef tid bits simmered with mushrooms and burgundy sauce, served on a bed of noodles or rice</i>	5.25
BREAST OF CHICKEN A LA KIEV <i>boneless whole breast of chicken stuffed with mushrooms, butter, and served with kiev sauce on rice</i>	4.95
SHRIMP ATHENEAN <i>fresh gulf shrimp seasoned with herbs and spices, broiled, served with rice</i>	6.10

above entrees served with crisp green salad

REEF AND BEEF!!

broiled lobster tail and filet mignon with crisp green salad, potato or green vegetable

9.25

❖ FEATURED ENTREES ❖

VEAL CUTLETS, BREADED <i>with tomato sauce</i>	4.50
CALVES LIVER, BROILED WITH CRISP BACON	4.25
CHOPPED SIRLOIN STEAK <i>with Bordelaise sauce</i>	3.75
ONE-HALF CHICKEN, BROILED OR FRIED	3.75
BROILED CHICKEN LIVERS	3.75

above entrees served with potato, or green vegetable, crisp green salad, rolls and butter.

❖ DESSERTS ❖

CHEESE CAKE	.80
HOMEMADE FRIED APPLE OR CHERRY PIE <i>with hard sauce</i>	.55
ICE CREAMS AND SHERBETS	.45
OUR OWN FRESH STRAWBERRY PIE <i>with whip topping</i>	.75
CREME DE MENTHE PARFAIT	.90

❖ BEVERAGES ❖

COFFEE	.35	SWEET MILK	.35
SANKA	.35	BUTTERMILK	.35
COCA COLA	.30	GINGER ALE	.30

corkage .75 per person

... private dining rooms available.

OYSTERS
ON
HALF SHELL

3.95
DOZ

2.50
 $\frac{1}{2}$ DOZ

Idaho Rainbow Trout

4.95

from sparkling spring-fed waters

GREEN SALAD — Baked Potato

